

Cheese Menu

First selection 5 Additional selections 3

Jasper Hill Winnemere(Petaluma)

Semi-soft raw cow's milk cheese washed with a Belgian lambic, full flavored and rich

pairing: Jepson **Sauvignon Blanc** or Home Farm **Muscat Blanc**

Synnøve Gudbrandsdalsost(Norway)

a rich caramelized whey cheese with deep malt & caramel flavors & tangy finish

pairing: Bridlewood **Syrah** or Osbourne **Pedro Ximenez**

Isle of Mull Cheddar(Scotland)

Ivory colored farmhouse cheddar, flaky crystal laden paste, warm fruity notes

pairing: Sobon "Rocky Top" **Zinfandel** or Oro Viejo **Malaga**

Cypress Grove Truffle Tremor (Humboldt)

Ripened triple creme goat's milk cheese infused with shaved black truffles, unmistakable!

pairing: Cocodrilo **Cabernet** or Blandy's **10yr Malmsey**

Jean d'Alois Mahon Reserva(Menorca, Spain)

pungent Spanish lactic curd cheese, cheddar-like texture, bright salty flavor

pairing: Lorinon **Rioja** or Lustau "Emilin" **Moscatel**

Andante Pastoral(Petaluma)

aged fresh goat's milk cheese rolled in wild herbs, from our favorite one-woman creamery

pairing: d'abbitas **Cava** or Lustau "Emilin" **Moscatel**

Tumalo Farms Fenacho(Bend, Oregon)

nutty, semi-firm gouda-like goat's milk cheese studded with fenugreek seeds

pairing: Rockpile **Zinfandel** or Quady "Ellysium" **Black Muscat**

Bodega Goat Dairy Natilla(Sonoma)

a creamy Peruvian style goat's cheese made with molasses, deep caramel & almond notes

pairing: your guess is as good as ours.....maybe a rich, thick hot chocolate!

Old Chatham Ewe's Blue(Hudson Valley)

Soft, creamy sheeps blue, salty & tangy with a smooth blue flavor & hints of earthiness

pairing: Storr's **"St Clare"** or Haut Charmes **Sauternes**

Brie de Meaux(Ile de France)

ripened triple creme cow's milk, deep earthy milk flavors, mushroomy notes

pairing: Gregory Graham **Viognier** or Haut Charmes **Sauternes**

Redwood Hill Camellia(Sebastopol)

Soft, super-ripe goat's milk camembert, citrusy & tangy with a strong goat finish

pairing: Adler Fells **Gewurztraminer** or Cedar Mountain **Viognier port**

wine pairings available by the glass or "create your own" flight

fromager: daniel clayton